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1. (Amended) Apparatus for the cutting up of fish and fish fillets in slices, comprising a feeding unit which comprises means for the feeding of the fish/fillets, said feeding unit conveying the fish/fillets to a cutting unit which cuts the fish/fillets in slices, and means for the collection and processing of data, in which the means for the collection and processing of data comprise means for the registration of the length of the fish/fillet in the feeding direction and/or the weight of the fish/fillet, and the feeding unit comprises a plane on which the fish/fillet is placed and fed forward, said plane forming a settable and adjustable angle to the horizontal plane, means for the automatic adjustment and setting of the angle as a function of the length and/or the weight of the fish/fillet, and also a gripping device which comprises means for the handling of the slices from the area in which the cutting takes place.

2 (Twice amended) Apparatus according to claim 1, in which a sensor unit, preferably a photocell is placed at a distance to the cutting unit and opposite the feeding direction for the registration of the start area and the end area of each fish/fillet.

3. (Twice amended) Apparatus according to claim 1, in which the gripping means comprise at least one jaw connected in a pivotal manner around an axis.

4. (Twice amended) Apparatus according to claim 1 in which the gripping means further comprise at least one jaw part which is displaceable in a linear manner.

5. (Twice amended) Apparatus according to claim 1, in which in the cutting area, securing elements are provided in the form of wheels/drums with a periphery in which barbs are mounted.

6. (Twice amended) Apparatus according to claim 1, in which the means for automatic adjustment comprise a microprocessor.

7. (Twice amended) Apparatus according to claim 1, in which the means for the setting of the angle comprise a motor and a spindle.

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8. (Amended) Method of cutting up of fish and fillets in slices, said fish/fillets being placed on a feeding unit and subsequently conveyed to a cutting unit where the fish/fillets are cut in slices, where each slice is removed from the cutting area before the cutting of a new slice, in which the feeding unit comprises a conveyor or the like which is set at a given angle in relation to the horizontal plane, said angle being adjustable during the cutting process, the fish/fillet activates a sensor whereby the conveyor feeds the fish/fillet a given first distance, the cutting unit is activated for the cutting of the slice, and the slice is subsequently removed from the cutting area by a gripping device.

9. (Amended) Method according to claim 8, in which the slice is removed by the gripping device with a combined linear and rotating movement of the device from a start position to an end position.

10. (Amended) Method according to claim 9, in which from its end position, the gripping device returns to its start position within a period of time, in which period of time the fish/fillet is fed forward a given first distance on the conveyor.

11. (Amended) Method according to claim 8, in which the gripping device places the slices